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KFCŽ Potato Salad

Here's a simple clone for the potato salad that is purchased as a side dish from America's largest fast food chicken chain. Some of the skin is left on the potatoes in the real thing, so you don't have to peel them too thoroughly. Just be sure to chop your potatoes into cubes that are approximately 1/2-inch thick, and then let the salad marinate for at least 4 hours so that the flavors can properly develop. If you let the salad chill overnight, it tastes even better.

2 pounds russet potatoes 1 cup
mayonnaise 4 teaspoons sweet pickle
relish 4 teaspoons sugar 2 teaspoons

minced white onion 2 teaspoons
prepared mustard 1 teaspoon vinegar 1
teaspoon minced celery 1 teaspoon
diced pimentos 1/2 teaspoon shredded
carrot 1/4 teaspoon dried parsley 1/4
teaspoon pepper dash salt

1. Lightly peel the potatoes (you don't have to get all of the skin off) then chop them into bite-size pieces and boil in 6 cups of boiling, salted water for 7 to 10 minutes. The potato chunks should be tender, yet slightly tough in the middle when done. Drain and rinse potatoes with cold water. 2. In a medium bowl, combine remaining ingredients and whisk until smooth. 3. Poured drained potatoes into a large bowl. Pour the

dressing over the potatoes and mix until well combined. 4. Cover and chill for at least 4 hours. Overnight is best. Makes 6 cups (about 8 servings).